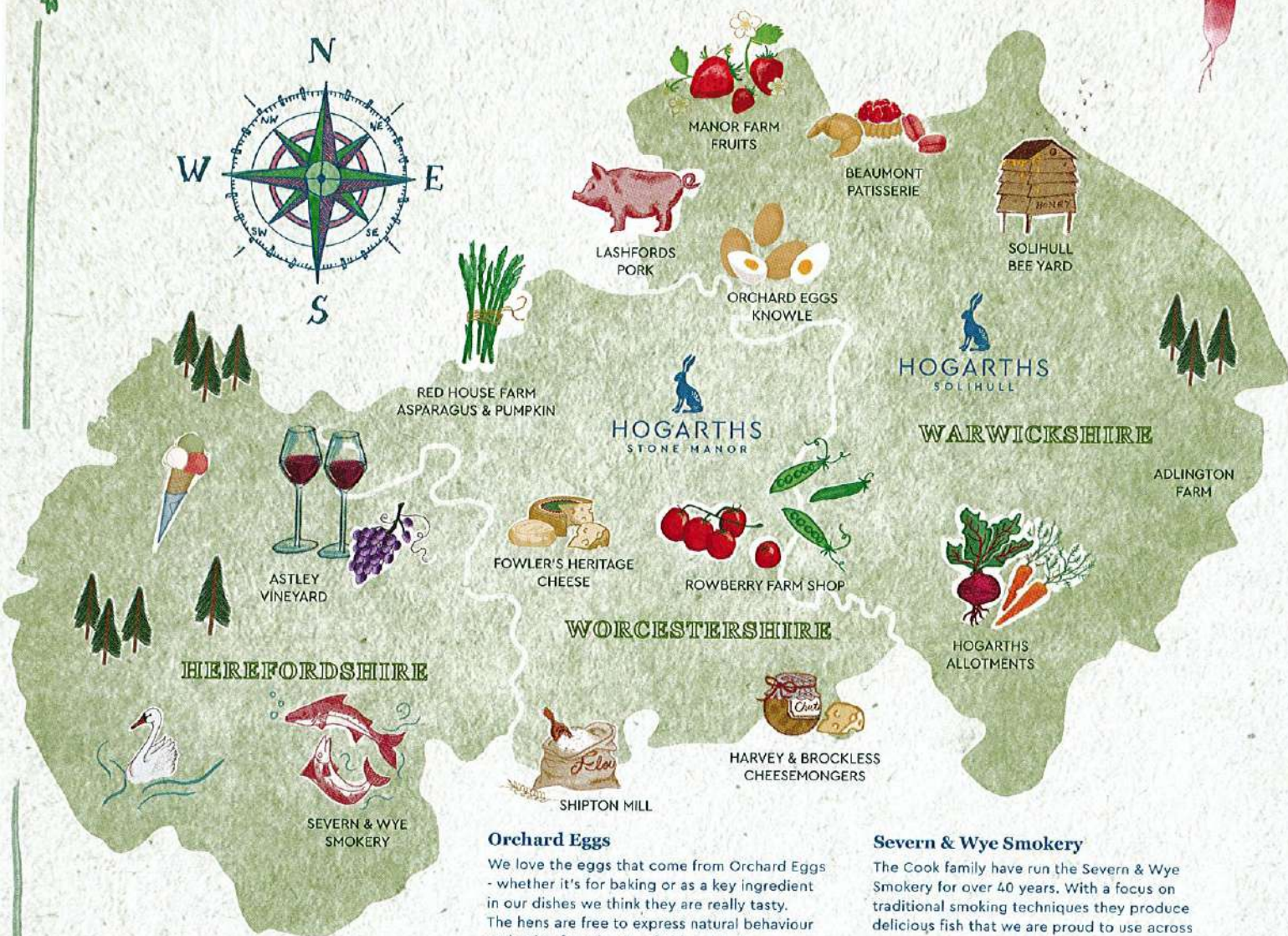


Where our food comes from

In the kitchens and behind the bar our approach at Hogarths is guided by the seasons and the British produce we can source. We are proud to partner with some fabulous local suppliers, who, like us, hold the same values for great honest produce that is both seasonal and full of flavour. We're careful in what we select and curate and we think this helps our food truly sing.



Shipton Mill

The high quality grain ground at Shipton Mill provides flours that are unsurpassed in texture and flavour. The mill has built a well-earned reputation among professional, artisan and home-bakers all over the country.

Manor Farm Fruits

The delicious fruit grown by the Clarke family is of the highest quality, flavour and appearance. We are sure you'll agree that the mouth-wateringly sweet taste of English strawberries just can't be beaten!

Fowler's Heritage Cheese

Established in 1670, fourteen generations of the Fowlers family have run this wonderful dairy. They produce exceptional cheeses predominantly using traditional methods.

Harvey & Brockless Cheesemonger

Creators of the largest collection of British farmhouse cheeses in the UK - a company with a passion for fine produce.

Red House Farm

Locally grown asparagus and pumpkins that pack a real flavour punch.

Orchard Eggs

We love the eggs that come from Orchard Eggs - whether it's for baking or as a key ingredient in our dishes we think they are really tasty. The hens are free to express natural behaviour and enjoy foraging in a field and hedgerow environment.

Lashfords

Lashfords are proud to make the finest quality products to century old recipes. They, and us, believe this can only be achieved by sourcing the best ingredients, freshly mixed.

Beaumont Patisserie

A small family run bakery using flour milled from Shipton Mill in Tetbury, Gloucestershire

Solihull Bee Yard

Bee Yard honey is produced in Shirley, Solihull. The suburban apiary is based near local green spaces and woodland. The super bees gather the wide variety of pollen and nectar through the Spring and Summer months creating the most delicious honey.

Severn & Wye Smokery

The Cook family have run the Severn & Wye Smokery for over 40 years. With a focus on traditional smoking techniques they produce delicious fish that we are proud to use across our menus.

Hogarth's Organic Vegetable Allotment

These beautiful gardens provide the main stay of our seasonal British vegetables. Our Head Gardener is passionate about growing and is a great source of knowledge when it comes to knowing what grows best and when.

Astley Vineyard

One of the oldest commercial vineyards in the UK, Astley Vineyard was established in the lush Severn Valley in Worcestershire in 1971.

Rowberry Farm Shop

This local farm shop loves to support local farmers and sell the best quality produce from the area.

Adlington Farm

For three generations Adlington Farm have specialised in farming outstanding quality turkey and poultry. Known for their succulence and flavour we are thrilled to use their birds throughout our menus.



THREE COUNTIES MENU

WHILE YOU WAIT ...

Selection of Artisan breads - £4.50 v

Marinated Olives- £5.00 vE

STARTERS

Soup Of The Day £7.50 v/vE
Artisan bread

Adlington Chicken Liver Parfait £9.50
Roasted allotment beetroot, pickled beetroot, beetroot marmalade

Crispy Squid and Prawn £12.00
Samphire and ponzu gel

Cured Severn and Wye Salmon £11.00
Tigers milk, coriander, ginger, soya

Homemade Cheese £9.50 v
Salt Baked Beetroots, Lemon Dressing

Confit Game Terrine £9.50
Plum gel, celeriac remoulade, sourdough croutes

Plant Based

STARTERS

Hogarth's Allotment Cauliflower £7.50 vE
Crispy Buffalo Cauliflower 'Wings', nacho cheese sauce

Herb Falafel £7.50 vE
Picked red cabbage, coconut and lime yogurt

Mediterranean vegetable terrine £8.50 vE
Rocket dressed with balsamic & 'parmesan'

MAINS

Roasted Aubergine £17.50 vE
Sweet potato, & Chick Pea Tagine, Coconut Yoghurt

Hogarth's Allotment Romanesco cauliflower £18.00 vE
Roasted in coriander and cumin, freeka, katsu curry sauce

Vegan Burger £19.95 vE
Vegan brioche bun, gherkin, tomato, baby gem, dill sauce, fries

Desserts

Selection of Sorbets and ice creams £7.50 vE
Blood Orange, Raspberry, lime, Vanilla

Sticky Toffee Pudding £8.50 vE
Vanilla Ice cream

Fresh berries and vanilla ice cream £7.50 vE

MAINS

Lightly Smoked Hereford Beef Shin £24.00
Pea puree, green beans, potato terrine, red wine jus

Skrei Cod £23.00
Haricot Blanc, wilted Spinach, white wine cream sauce

Spiced Chicken Flatbread £19.95
Pickled Cabbage, chilli Sauce, Mint Yoghurt, fries

Seared Salmon £22.00
Carrot and vanilla puree, peas, bacon lardons, calvo nero

Slow Cooked Pork Belly £21.00
Smoked mash, burnt apple purée, sauerkraut, butchers' sauce

Homemade Beer Battered Fish & Chips £19.95
Tartare sauce, triple cooked chips, mushy peas

Fried chicken burger £18.95
Hogarth's fried chicken, served in a brioche style bun, coleslaw, red eye mayo, cheese and skinny fries

The Dirty Burger £ 19.95
Homemade patty with Cheddar Cheese, smoked bacon jam, gherkin, skinny fries

28-Day Aged Sirloin £32.00
Pink pepper sauce, portobello mushroom, slow roasted tomato, triple cooked chips

Roast Venison Loin £26.00
Red cabbage, potato terrine, spiced Carrot puree, red wine jus

Classic Caesar Salad £12.00
Parmesan, Pancetta, marinated anchovies, Chadwick End soft boiled egg, croutons
Add Organic Adlington Chicken Breast £7, Grilled Halloumi £6

Hogarth's Organic Salad £10.00 v/vE
Beetroot, mixed leaves, vine tomatoes, pickled cucumber, House Dressing
Add Organic Adlington Chicken Breast £7, Grilled Halloumi £6

SIDES - £5.00 each

Skin on Fries v

Sweet potato fries v

Triple Cooked Chips v

Seasonal Hogarth's Allotment Vegetables v

Hogarth's Allotment Side Salad v

Braised Red Cabbage v

DESSERTS

Baileys Crème Brûlée £9.00 v
short bread

Three County Cheeses £14.50
Hereford Hop, Worcester blue, Delilah, Ashlynn served with Cranberry crackers, quince paste

Sticky toffee pudding £9.50 V
Warm toffee sauce, home-made whisky ice cream

White Chocolate Mousse £10.50 v
Pistachio Brittle, Raspberry Ripple Ice Cream

Rhubarb and custard Panacotta £9.50
rhubarb gel, rhubarb crisp poached rhubarb

Hazelnut Financier Tart £9.50
Cherry Gel, Spiced Cherry Compote

A discretionary optional service charge of 10% will be added to your bill of which 100% is distributed amongst all staff members.
Hogarth's Hotels pays all its staff above the National Minimum Wage & the majority above National Living Wage

For allergies and dietary requirements please speak to our restaurant team who will be delighted to assist.

We run an open kitchen and cannot guarantee that products will be free from allergens.



HOGARTHS

SOLIHULL

PRE-FRIX MENU

2 Courses £20.00

3 Courses £25.00

STARTERS

Homemade Soup of the day
Freshly Baked Artisan Bread

Severn & Wye Smoked Salmon
Roasted Beetroot, Horseradish, Artichoke

Creamed Brie
Ciabatta, Pickled Walnuts, Grapes

MAINS

Adlington Chicken Breast
Spring Onion Mash, Creamed Corn Sauce

Home Brewed Beer Battered Fish & Chips
'Home brewed beer' battered haddock, peas, fat chips

Roasted Aubergine, Rice Noodles, Arabiatta Sauce

DESSERTS

Baileys Crème Brulee, Shortbread

Warm Ginger Biscuit Treacle Sponge, Vanilla Ice Cream

Selection of Cheese from The Three Counties
Served with Cranberry crackers, celery, quince paste

HOGARTHS

SOLIHULL

LOUNGE MENU

Bar snack menu

from 12pm

Soup of the day, £7.50

with artisan bread

Hogarth's Allotment Cauliflower - £7.50

Crispy Buffalo Cauliflower 'wings', nacho cheese sauce

Sandwiches

All served with vegetable crisps & Hogarth's slaw

Hereford Beef bookmaker sandwich £13.00

Onion marmalade, coarse grain mustard, warm ciabatta

Triple Deck Hogarth's Club £12.00

Chicken, bacon, tomatoes, baby gem, fried Chadwick End egg, mayonnaise, toasted white bread

Hogarth's fish finger sandwich £12.00

tartare sauce, gem lettuce, malted bread

Roasted Hogarth's Allotment Veg £9.50

Beetroot relish, gem lettuce, roast vegetable, ciabatta

The Dirty Burger £19.95

Homemade beef & Pork patty with Cheddar Cheese, smoked bacon, gherkin, skinny fries.

Vegan Burger £19.95

Vegan brioche bun, gherkin, tomato, baby gem, dill sauce, fries

Spiced Chicken Flatbread £19.95

Pickled Cabbage, chili Sauce, Mint Yoghurt, fries

Sweets

Freshly baked plain and sultana scones with clotted cream and strawberry preserve £4.95

Toasted Tea Cakes £3.95

Chef's choice Flight of cakes £5.95

Chocolate brownie £3.75

Coffee

Syrups available upon request

Milkshakes(Banana, Strawberry, or Chocolate) £4.95

Hot chocolate £3.60

Deluxe Hot Chocolate, with cream and marshmallow's £3.95

Americano £3.30

Cappuccino £3.60

Latte £3.60

Mocha £3.60

Flat White £3.50

Selection of teas £3.30

Cafetière sml, med, large £3.90, £4.90, £5.20

Espresso £3.30

Double espresso £3.80

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